Item
Model
ProjectName



601185

BMXE60

Professional 60 liter capacity planetary mixer to perform all the functions of a beater mixer: kneading all types of doughs and pastries, mixing semi-liquids, emulsions and various sauces.

Planetary mixers

FEATURES

- Electric control for the speed variator.
- Geared motor drive system to raise and lower the bowl.
- Range of speed from 20 to 180 rpm.
- 18/8 stainless steel 60 litre bowl.
- Stainless steel spiral kneading hook, designed to stop the pastry from rising up.
- Cast aluminium beater.
- 18/8 stainless steel whisk.
- Wire safety screen.
- Bowl lighting.
- Timer.



Specifications

MODEL	BMXE60S 601185	BMXE60S3 601527
External dimensions - mm		
width	685	685
depth	1030	1030
height	1445	1445
Working capacity - kg of flour		
Choux pastry	9.5	9.5
Shortcrust pastry	15	15
Cold water paste	20	20
Sweet pastry	15	15
Croissant	18	18
Brioche	18	18
Meat kg	30	30
Puree - kg of potatoes	30	30
Power - kW		
installed-electric	1.8	1.8
Net weight - kg.	322	322
Supply voltage	230/400 V, 3, 50	220/380 V, 3, 60



Included accessories

CODE	DESCRIPTION	BMXE60S 601185	BMXE60S3 601527
653087	BOWL FOR 60LT MIXER	1	1
653084	DOUGH HOOK FOR 60LT MIXER	1	1
653083	PADDLE FOR 60LT MIXER	1	1
653086	WHISK FOR 60LT MIXER	1	1

Optional accessories

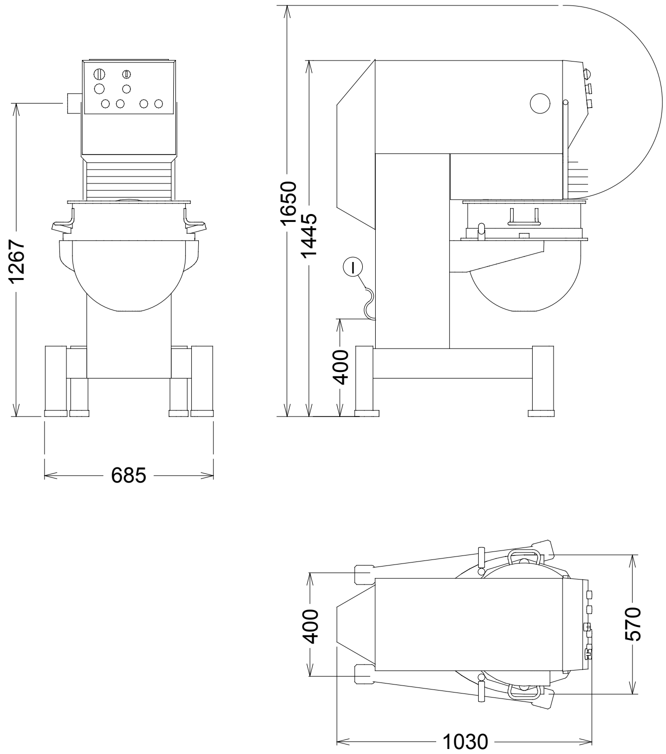
CODE	DESCRIPTION	BMXE60S 601185	BMXE60S3 601527
653034	40L BOWL,HOOK,PADDLE,WHISK FOR 60L MIXER	✓	✓
653087	BOWL FOR 60LT MIXER	✓	✓
653442	BOWL SCRAPER 60LT	✓	✓
653585	BOWL TROLLEY-40/60/80LT PLANETARY MIXERS	✓	✓
653084	DOUGH HOOK FOR 60LT MIXER	✓	✓
653433	ELECTRIC HEATING FOR 60/80L PLANET.MIXER	✓	✓
653481	HEAVY DUTY HOOK FOR 60LT PLANETARY MIXER	✓	✓
653083	PADDLE FOR 60LT MIXER	✓	✓
653097	REINFORCED WHISK FOR 60LT MIXER	✓	✓
653086	WHISK FOR 60LT MIXER	✓	✓



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Installation drawings

601185, 601527



MODEL	BMXE60S 601185	BMXE60S3 601527
I - Electrical connection	230/400 V, 3, 50	220/380 V, 3, 60

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.

AFAQ ISO 9001 VERSION 2000

CERTIFIED IQNet MANAGEMENT SYSTEM

CE

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Planetary mixers

ADAL010

